EVENING MENU

STEP IN. KICK BACK. FEAST FREELY.

NIBBLES.

MIXED OLIVES £4.50
MARINATED MIXED OLIVES. (VE,GF)

HUMMUS, OLIVE OIL & BREADSTICKS £5
CREAMY HUMMUS FINISHED WITH EXTRA VIRGIN OLIVE OIL AND PAPRIKA, SERVED WITH CRISP BREADSTICKS. (VE)

STARTERS.

SOUP OF THE DAY £7
HOMEMADE AND FULL OF FRESH INGREDIENTS, SERVED WITH A WARM CRUSTY ROLL AND BUTTER. (GFO, VEO)

DUCK & ORANGE PÂTÉ £8
SMOOTH DUCK & ORANGE PÂTÉ SERVED ON BRIOCHE TOAST WITH CRANBERRY JELLY. (GFO)

CREAMY GARLIC MUSHROOMS £8
MUSHROOMS SMOTHERED IN A CREAMY GARLIC SAUCE, SERVED ON TOASTED SOURDOUGH. (V, GFO)

CLASSIC PRAWN COCKTAIL £9
ICELANDIC PRAWNS IN A CLASSIC MARIE ROSE SAUCE, SERVED ON CRISP LETTUCE WITH BUTTERED BROWN BREAD ON THE SIDE. (GFO)

BAKED CAMEMBERT SINGLE £10 | SHARING £16
CREAMY CAMEMBERT STUDDED WITH GARLIC AND FRESH ROSEMARY, BAKED UNTIL GOOEY AND TOPPED WITH ONION CHUTNEY. SERVED WITH TOASTED SOURDOUGH. (V,GFO)

PUB CLASSICS.

TRADITIONAL FISH & CHIPS £19
6X BEER-BATTERED FISH SERVED WITH TRIPLE-COOKED CHUNKY CHIPS, A CHOICE OF GARDEN OR MUSHY PEAS AND HOMEMADE TARTARE SAUCE. (GF)

WHOLETAIL SCAMPI & CHIPS £16
WHOLETAIL BREADED SCAMPI SERVED WITH TRIPLE-COOKED CHUNKY CHIPS, A CHOICE OF GARDEN OR MUSHY PEAS AND HOMEMADE TARTARE SAUCE. (GFO)

MARLBOROUGH SAUSAGE WHIRL & MASH £18
LOCAL MARLBOROUGH SAUSAGE WHIRL SERVED ON A BED OF CREAMY CHEDDAR MASH WITH SEASONAL VEGETABLES AND RICH ONION GRAVY. (GFO)

HAM, EGG & CHIPS £16
HOME-COOKED HAM SERVED WITH 2 FREE-RANGE EGGS AND TRIPLE-COOKED CHUNKY CHIPS. (GF)

STEAK & ALE PIE £18
SLOW-COOKED BEEF IN A RICH ALE GRAVY, SERVED WITH A CHOICE OF CREAMY MASH OR TRIPLE-COOKED CHUNKY CHIPS, SEASONAL VEGETABLES AND HOMEMADE GRAVY.

BURGERS.

BLUE BOAR BURGER £18
6OZ SUMBLERS BUTCHERS BEEF PATTY WITH CRISP LETTUCE, MATURE CHEDDAR, CRISPY BACON, CARAMELISED ONIONS AND HOMEMADE GARLIC MAYO, SERVED IN A BRIOCHE BUN WITH FRENCH FRIES AND HOMEMADE COLESLAW.

CHICKEN BURGER £18
PAN-FRIED CHICKEN BREAST WITH CRISP LETTUCE, MATURE CHEDDAR, CRISPY BACON AND HOMEMADE GARLIC MAYO, SERVED IN A BRIOCHE BUN WITH FRENCH FRIES AND HOMEMADE COLESLAW.

SPICED LENTIL & VEGETABLE BURGER £16
A LENTIL, GRATED CARROT AND ONION BURGER SEASONED WITH GARLIC, CUMIN, CORIANDER AND A TOUCH OF CAYENNE, SERVED IN A BURGER BUN WITH CRISP LETTUCE, TOMATO AND GARLIC MAYO, WITH FRENCH FRIES. (V,VEO)

ASK ABOUT OUR SPECIALS.

SEASONAL DISHES.

PORK, LEEK & CIDER POT PIE £17
SLOW-COOKED FREE-RANGE PORK WITH LEEKS AND SAGE IN A CREAMY CIDER SAUCE, TOPPED WITH GOLDEN PUFF PASTRY. SERVED WITH CREAMY MASH AND SEASONAL VEGETABLES. (GFO)

WILD MUSHROOM & WHITE TRUFFLE RAVIOLI £17
WILD MUSHROOM AND WHITE TRUFFLE-FILLED RAVIOLI SERVED WITH A BROWN BUTTER AND SAGE SAUCE, FINISHED WITH PARMESAN SHAVINGS. (VO)

CURRY OF THE DAY £17
OUR CHANGING HOUSE CURRY SERVED WITH BASMATI RICE, POPPADOM AND MANGO CHUTNEY. PLEASE ASK THE TEAM FOR TODAY'S CURRY. (VEO,GFO)

HONEYED WINTER SALAD £15
HONEY-ROASTED BUTTERNUT SQUASH, RED ONION AND PARSNIPS WITH WILTED SPINACH, CRUMBLED FETA AND TOASTED SEEDS, TOSSED IN A WHOLEGRAIN MUSTARD DRESSING. ADD HERB-GRILLED CHICKEN + £4 (VEO,GF)

CREAMY FISH PIE £18
SALMON, SMOKED HADDOCK AND PRAWNS IN A CREAMY PARSLEY SAUCE, TOPPED WITH BUTTERY CHEDDAR MASH AND SERVED WITH SEASONAL GREENS.

PLEASE LET US KNOW ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.



THE BLUE BOAR ON THE GREEN - A PUB STEEPED IN ALDBOURNE HISTORY

NESTLED IN THE VILLAGE GREEN IN THE HEART OF ALDBOURNE, THE BLUE BOAR IS A GRADE II LISTED 15TH-CENTURY BUILDING THAT HAS STOOD FOR CENTURIES AS A WELCOMING MEETING PLACE FOR VILLAGERS, TRAVELLERS, AND VISITORS ALIKE. ITS ANCIENT BEAMS AND TIMEWORN WALLS HAVE WITNESSED LAUGHTER, MUSIC, AND THE MAKING OF HISTORY, BOTH LOCAL AND WORLD-CHANGING.

THE 101ST AIRBORNE - EASY COMPANY IN ALDBOURNE

DURING THE SECOND WORLD WAR, ALDBOURNE BECAME HOME TO EASY COMPANY OF THE 506TH PARACHUTE INFANTRY REGIMENT, 101ST AIRBORNE DIVISION (U.S. ARMY), THE NOW-FAMOUS “BAND OF BROTHERS.” IN 1943-44, THE AMERICAN SOLDIERS WERE BILLETED THROUGHOUT THE VILLAGE AS THEY TRAINED FOR THE D-DAY LANDINGS. THE BLUE BOAR WAS ONE OF THE PLACES THEY GATHERED TO RELAX, SHARE A PINT, AND ENJOY A BRIEF ESCAPE FROM THE RIGOURS OF WARTIME LIFE. MANY VILLAGERS STILL RECALL THE FRIENDSHIPS FORGED BETWEEN LOCALS AND THE YOUNG PARATROOPERS WHO WOULD SOON MAKE HISTORY IN NORMANDY. TODAY, VISITORS FROM AROUND THE WORLD, ESPECIALLY THOSE FOLLOWING THE STEPHEN AMBROSE “BAND OF BROTHERS” TOURS, CONTINUE TO STOP AT THE BLUE BOAR TO RAISE A GLASS IN HONOUR OF THE MEN OF EASY COMPANY.

DOCTOR WHO AND “THE CLOVEN HOOF”

IN 1971, ALDBOURNE BECAME THE FILMING LOCATION FOR ONE OF DOCTOR WHO’S MOST BELOVED SERIALS, THE DAEMONS, STARRING JON PERTWEE AS THE THIRD DOCTOR. DURING FILMING, THE BLUE BOAR WAS TEMPORARILY TRANSFORMED INTO “THE CLOVEN HOOF”, COMPLETE WITH A NEW SIGN ABOVE THE DOOR AND EXTRAS BUSTLING AROUND THE VILLAGE GREEN. FANS OF THE SERIES STILL MAKE PILGRIMAGES TO ALDBOURNE TO SEE THE PUB AND THE LOCATIONS FEATURED IN THE SHOW, WHICH REMAINS A CULT CLASSIC OF BRITISH TELEVISION.

THE ALDBOURNE BAND - A PROUD VILLAGE TRADITION

MUSIC HAS ALWAYS BEEN AT THE HEART OF ALDBOURNE LIFE, AND THE ALDBOURNE BAND IS ONE OF THE OLDEST AND MOST RESPECTED BRASS BANDS IN THE COUNTRY, DATING BACK TO THE 1860S. THE BLUE BOAR HAS LONG BEEN ONE OF THEIR SOCIAL HOMES, A PLACE WHERE BAND MEMBERS AND SUPPORTERS GATHER AFTER REHEARSALS, CONCERTS, AND COMPETITIONS TO CELEBRATE THEIR SHARED LOVE OF MUSIC. THE SOUND OF BRASS ON THE GREEN, DRIFTING TOWARD THE PUB ON A SUMMER’S EVENING, IS PART OF WHAT MAKES ALDBOURNE SUCH A SPECIAL PLACE.

TODAY, THE BLUE BOAR CONTINUES TO HONOUR ITS HISTORY, CELEBRATING COMMUNITY, CAMARADERIE, AND THE STORIES THAT CONNECT US ACROSS GENERATIONS. WHETHER YOU’RE HERE FOR A PINT, A MEAL, OR A MOMENT OF REFLECTION, YOU’RE PART OF THE NEXT CHAPTER IN THIS PUB’S PROUD HERITAGE.